

SNOWDRIFT SECRETS



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SNOWDRIFT

SNOWDRIFT is a beautiful, white, odourless and tasteless fat of the same consistency as the best lard.

Snowdrift is a wholesome vegetable oil solidified by a scientific process in a model factory situated at Trafford Park, Manchester.

Snowdrift is a universal shortening, because it replaces butter and lard in making bread, cakes, and pastry.

Snowdrift is a first-class frying medium; its smoking point is well above the frying temperature.

Snowdrift is absolutely pure. It is made under Government Inspection, and guaranteed to comply with the Pure Food Laws.

Snowdrift is like choice butter—all but the salt, colour, and milk flavour. **FOUR POUNDS OF Snowdrift** will do the work of **FIVE POUNDS OF BUTTER**.

IMPORTANT.

It is better to cream **Snowdrift** and sugar, or **Snowdrift** and flour together by hand rather than with a large spoon. Your cakes will be lighter and better.

INTRODUCTION.

For the convenience of ladies desirous of excelling in up-to-date cookery, **Snowdrift Secrets** has been written with a view of presenting in a condensed form a number of good practical recipes, in the preparation of which **Snowdrift**, "The Hogless Lard," is used as the ideal shortening. It replaces butter and lard not only because it will serve as well as lard, but because it will serve better, and do what lard cannot do; also, because it is more economical in use.

The number of recipes in this book are but few, but in intelligent hands may be increased almost indefinitely.

Snowdrift used in own recipes if used more sparingly than lard or butter will give better and more healthful results.

The new method of cake-making explained in this book is much easier and quicker than the old way of cake-making; but it must be clearly understood the different recipes are just as successful if made by the old method, which every lady understands.

By the careful following up of the simple rules given in this little book, their future efforts must mean SUCCESS.

ALL MEASUREMENTS ARE LEVEL.

BAKING POWDER.

8 oz. cream of tartar. 4 oz. bicarbonate of
 $\frac{3}{4}$ lb. fine ground rice. soda.

The above baking powder can be very strongly recommended. It should be well sifted and blended together, stored in a canister or bottle with tight-fitting lid, and can be used with confidence in these or other recipes.

EQUIVALENT WEIGHTS & MEASURES FOR HOUSEWIVES.

16 oz. = 1 lb. = 3 teacupfuls or 2 breakfast
cups closely filled.

8 oz. = $\frac{1}{2}$ lb. = 1 breakfastcupful closely filled.

4 oz. = $\frac{1}{4}$ lb. = 1 teacupful loosely filled.

1 oz. = 2 tablespoons filled level.

$\frac{1}{2}$ oz. = 1 tablespoon filled level.

$\frac{1}{4}$ oz. = 1 dessertspoonful level.

1 oz. butter = 1 dessertspoonful.

FOR LIQUIDS.

2 pints = 1 quart or 3 or 4 breakfastcupfuls.

4 gills = 1 pint or about $3\frac{1}{2}$ teacupfuls, or
nearly 2 breakfastcupfuls.

1 gill = 1 small teacupful.

SHORT PASTRY No. 1.

1 lb. flour. 1 teaspoon baking powder.

6 oz. Snowdrift. 1 teaspoon salt.

1 oz. sugar. 1 small teacupful water.

METHOD: Mix all dry ingredients into a bowl, then rub in the **Snowdrift** until the whole has the appearance of bread crumbs;

ALL MEASUREMENTS ARE LEVEL.

mix to a stiff paste with water. Turn out on a floured board, and pin out lightly. If for savory, the sugar must be omitted.

SWEET SHORT PASTE No. 2

8 oz. Snowdrift.	1 teaspoonful salt.
3 oz. castor sugar.	A little cold water to
2 yolks of eggs.	make a stiff paste.
1 lb. flour.	

METHOD: Same as No. 1.

ROUGH PUFF PASTRY.

$\frac{1}{2}$ lb. flour.	1 teaspoonful baking powder.
5 oz. Snowdrift.	Pinch of salt.
$\frac{1}{2}$ oz. sugar.	3 tablespoonfuls of water.

METHOD: Put all the dry ingredients into a bowl, then the **Snowdrift**, and cut it through the flour with a knife, mix with water to a stiff dough, turn out on a well-floured board, and roll out three times; fold end into centre after each roll. Allow paste to rest between each fold.

HOT-WATER PASTE FOR RAISED PIES

1 lb. flour.	2 lb. of pork.
5 oz. Snowdrift.	Not quite $\frac{1}{2}$ pint of
1 teaspoon of salt.	water.

METHOD: Add salt to flour, put **Snowdrift** with water in a pan to boil. Stir the boiling liquid into flour, mix, and knead in basin until quite smooth. If necessary, add a little more warm water. Paste should not cling to the hands or basin. Set aside to cool, but do not allow to get cold. Grease a raised pie mould with **Snowdrift**, roll out the pastry, cut pieces to fit the bottom and top and strips for sides. Line the mould, well fill with pork cut small,

ALL MEASUREMENTS ARE LEVEL.

season, add a little water, cover, make a hole in top, decorate with leaves, brush lightly over with milk or egg. Bake in hot oven about 2 to 2½ hours; reduce heat after first 20 minutes; cover with greased paper. Pour in a little stock when cold.

CREAM SLICES.

Take No. 1 Pastry, pin out two strips 12 in. long, 4½ in. wide, and ¼ in. thick; bake in hot oven. When baked, cover one strip with plain water icing, and sprinkle thickly with desiccated cocoanut, then prepare the following mixture:—

1 oz. sugar.

½ oz. cornflour.

1 egg.

Small teacupful milk.

Flavour strongly with vanilla.

Mix cornflour with a little of the cold milk, and make the whole into a boiled custard. Whilst hot, spread the strip of pastry not iced with a thick layer. Cut the iced strip into widths desired, lay on the custard, and cut through the bottom strips.

Water icing may be made by adding a little water to the amount of icing sugar required. Give a good beating, and let the icing be thin.

VENETIAN TARTS.

8 oz. flour.

2 oz. sugar.

7 oz. Snowdrift.

Pinch of salt.

1 egg.

Essence of almonds.

METHOD: Cream together flour and **Snowdrift**, whisk the egg and sugar, mix all well, but lightly, together, and put into forcing bag with star tube. Press out into patty tins with

ALL MEASUREMENTS ARE LEVEL.

a circular motion. When baked, dust over with fine sugar. Decorate with a little jam or jelly in centre.

Large star tubes can be purchased at any ironmonger's for 3d. each.

GROUND RICE CHEESE TARTS.

$\frac{1}{4}$ lb. Snowdrift. 1 egg, and a little almond
 $\frac{1}{4}$ lb. sugar. essence.
 $\frac{1}{4}$ lb. ground rice.

METHOD: Cream **Snowdrift** and sugar; add the egg not beaten; mix all well together. Then add the essence; lastly, fold in the ground rice. Line some patty tins with short pastry, put a spot of jam in centre of each, and a little of the above mixture on the top. Bake in a medium (not hot) oven.

ALMOND TARTS.

5 oz. sugar. 1 tablespoonful of
3 egg whites. ground rice.
 $2\frac{1}{2}$ oz. ground almonds. Raspberry Jam.

METHOD: Beat the whites of eggs to a stiff froth, add the sugar and almonds; lastly, the ground rice. Line some patty tins with short pastry, place a spot of jam in centre of each, and a little of the above mixture into each. Decorate with strips of short pastry.

MAYFAIR TART FILLING.

1 oz. Snowdrift. Nearly a teacupful of milk.
 $1\frac{1}{2}$ oz. sugar. $1\frac{1}{4}$ teaspoons baking pow-
 $2\frac{1}{2}$ oz. flour. der.
1 small egg. 1 teaspoon ground almonds.
Vanilla essence.

ALL MEASUREMENTS ARE LEVEL.

METHOD: Beat the **Snowdrift** and sugar together, add the egg, and give a good beating; then the flour, baking powder, milk, etc., and make into a nice soft dough. Line some patty tins with some short pastry, place a little jam in each, then put a little of the above mixture into each.

SNOWDRIFT DIAMONDS.

Cover a small baking sheet with Short Paste No. 1 very thin, spread thinly with raspberry jam, then prepare the following mixture:—

2 oz. Snowdrift.	1 large or two small eggs.
1 oz. flour.	1 oz. ground almonds.
1 oz. sugar.	Essence of almonds.

Cream the **Snowdrift** with the sugar, essence, and flour, beat in the eggs one at a time, then gently mix in the almonds. Spread over the paste. When baked dust with icing sugar and cut up into diamonds.

SHREWSBURY BISCUITS.

8 oz. flour.	4 oz. Snowdrift.
4 oz. sugar.	1 egg.
1 oz. currants.	1 pinch of salt.
1 pinch of baking powder.	

Cream the **Snowdrift** with the sugar, beat in the egg, shake the cream through the flour and baking powder, and form up into a nice dough. Pin out, then stamp out with a straight-edge cutter. Lay on a greased baking sheet, and bake in a moderate oven until a delicate straw colour.

ALL MEASUREMENTS ARE LEVEL.

ROCK BUNS.

10 oz. flour	1 egg.
2½ oz. sugar.	1 pinch of salt.
¾ oz. baking powder.	2½ oz. currants.
2½ oz. Snowdrift.	½ oz. of peel.
2 tablespoons milk.	

Cream **Snowdrift** and sugar, beat in the egg. Sift flour and baking powder together. Shake the cream through the flour until like bread-crumbs, add fruit, mix all together, then the milk, making all into a nice dough. Break off in rough pieces. Touch each on top with egg or milk, then dust with little sugar, and bake in moderate hot oven.

COCOANUT BUNS.

Use Rock bun mixing, leave out fruit, and add a little desiccated cocoanut. Finish off by wetting tops with milk and egg, and dip in cocoanut.

CHERRY BUNS.

The same mixture moulded up cigar-shape. Press half a cherry in each centre. Turn on to castor sugar.

GINGER BUNS.

9 oz. flour.	1 teaspoon carbonate soda.
1 small egg.	1 teaspoon baking powder.
2 oz. sugar.	½ teaspoon ground ginger.
4 oz. Snowdrift.	½ teaspoon nutmeg
¼ lb. golden syrup.	3 tablespoons milk
Pinch of salt.	

Cream **Snowdrift** and sugar together, beat in the egg, mix the remainder of the dry ingredients together, then shake the cream through the flour until fine. Warm the syrup in the oven,

ALL MEASUREMENTS ARE LEVEL.

add the milk, turn into the flour, and make into a nice light free dough. Take small pieces of dough, mould them round in the hands, wash tops with water, and dip into castor sugar, place on a greased baking sheet. Allow sufficient room for flowing and bake in a medium oven.

LIGHT CAKES.

8 oz. flour.	2½ gills milk.
2 eggs (small).	½ oz. baking powder.
1 oz. Snowdrift.	½ oz. sugar.

Pinch of salt.

Whisk eggs and sugar, add milk, and make into a smooth batter with the flour; lastly, add the **Snowdrift** melted. Drop tablespoonful on to hot griddle; turn when half baked. When done to a golden colour, spread with jam and roll, or serve with butter.

CHERRY RICE CAKES.

4 oz. Snowdrift.	1½ oz. ground rice.
6 oz. flour.	¼ oz. baking powder.
2½ oz. sugar.	1 egg, and a little salt.

METHOD: Cream **Snowdrift** and sugar together, then beat in the egg, add the baking powder, flour, and ground rice. Put into patty tins, and rough the surface with a fork.

QUEEN CAKES.

6 oz. flour.	2 teaspoons baking powder.
3½ oz. sugar.	2 small eggs.
2½ oz. Snowdrift.	Pinch of salt.
4 oz. currants.	½ teacupful milk.

METHOD: Cream **Snowdrift** and sugar together, add eggs one at a time, beat well after each addition, mix in flour, currants, etc., spoon out into fancy patty tins; bake in hot oven.

ALL MEASUREMENTS ARE LEVEL.

SCOTCH CAKES OR SHORTBREAD.

10 oz. flour.

6 oz. Snowdrift.

3 oz. sugar.

1 egg and a little salt.

METHOD: Cream **Snowdrift** and sugar together, then add the egg; thoroughly beat together. Lastly, add the flour, and make into a nice paste. Pin out to size required, and bake in a mild oven to pale straw colour.

SHORT CAKES.

1 $\frac{1}{4}$ lb. of flour.

4 oz. sugar.

6 oz. currants.

$\frac{1}{2}$ oz. baking powder.

7 oz. Snowdrift.

Pinch of salt.

METHOD: Rub **Snowdrift** into flour, add baking powder, sugar, and currants. Mix with little milk. Bake half way through, then turn them over.

SULTANA SCONES.

1 lb. flour.

2 $\frac{1}{2}$ oz. sugar.

1 $\frac{1}{2}$ oz. baking powder.

$\frac{1}{4}$ oz. salt.

2 oz. Snowdrift.

2 oz. sultanas.

$\frac{1}{2}$ pint milk.

METHOD: Rub **Snowdrift** into flour, sugar, and salt, add milk and fruit; make into a free light dough. Do not overwork, or it will make scones tough. Divide and wash over with yolk of egg. Bake in hot oven.

TEA SCONES.

8 oz. flour.

$\frac{1}{2}$ oz. baking powder.

3 $\frac{1}{2}$ oz. Snowdrift.

Small teacupful milk.

Pinch of salt.

METHOD: Same as for Sultana Scones.

ALL MEASUREMENTS ARE LEVEL.

BRIDE'S CAKE.

OLD METHOD.

1 lb. Snowdrift
 1 lb. sugar.
 12 eggs.
 1 lb. 6 oz. flour.
 $\frac{1}{2}$ lb. citron peel.
 5 oz. orange peel.
 5 oz. lemon peel
 4 lb. currants.
 6 oz. sultanas.
 2 oz. ground almonds.
 $\frac{1}{4}$ oz. salt.
 1 pinch of ginger.
 Cinnamon and nutmeg.
 Essence of lemon.

NEW METHOD.

Sec. 1—1 lb. Snowdrift.
 1 lb. flour.
 Essence of lemon.
 Sec. 2—12 eggs.
 1 lb. sugar.
 $\frac{1}{4}$ oz. salt.
 Sec. 3—6 oz. flour.
 2 oz. ground almonds.
 1 pinch of ginger.
 Cinnamon & nutmeg.
 Sec. 4—4 lb. currants.
 8 oz. citron peel.
 5 oz. orange peel.
 5 oz. lemon peel.
 6 oz. sultanas.

METHOD: The old method of making cakes needs little explanation here; the new method is much easier and more certain in its results.

NEW METHOD: Cream **Snowdrift**, lemon, and flour together (Section 1) for 3 minutes until nice and light; beat the eggs and sugar (Section 2) with a wire whisk until thick and spongy (about 5 minutes). Blend this with the batter above, and mix as gently as possible. Do not beat. Now add the remainder of flour and ground almonds (Section 3), and half mix it, then mix the fruit together in a separate bowl (Section 4), and add to the batter, mixing all as lightly and thoroughly as possible (do not beat or over-mix). This recipe is very suitable for a bride's cake or best Christmas cake. Less fruit may be used if desired.

ALL MEASUREMENTS ARE LEVEL

SULTANA CAKES.

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|-------------------------|-------------------------------------|
| Sec. 1—6 oz. Snowdrift. | Sec. 3— $\frac{1}{4}$ gill of milk. |
| 6 oz. flour. | Pinch of salt. |
| Essence of lemon | Sec. 4— $4\frac{1}{2}$ oz. flour. |
| and vanilla. | 2 teaspoonfuls |
| Sec. 2—5 eggs. | baking pow- |
| 7 oz. sugar. | der. |
| Sec. 5—6 oz. sultanas. | |
| 3 oz. peel. | |

METHOD: Refer to Bride's Cake in this book. Add milk after the eggs and sugar have been blended with **Snowdrift** and flour, then break up the batter a little before adding remains of flour, etc.

This cake can be made by the old method if desired.

SCHOOL CAKE.

- | | |
|----------------------------------|---------------------------|
| Sec. 1— $\frac{1}{2}$ lb. flour. | Sec. 3—1 lb. 2 oz. |
| $\frac{1}{2}$ lb. Snowdrift. | flour. |
| Essence of lemon. | $1\frac{1}{2}$ oz. baking |
| Sec. 2—1 pint milk. | powder. |
| 14 oz. sugar. | Sec. 4—1 lb. currants. |
| 1 teaspoon salt. | $\frac{1}{4}$ lb. peel. |

METHOD: Cream the **Snowdrift**, flour, and essence together about 3 minutes (Section 1), dissolve the sugar and salt in the milk (Section 2), and pour on to the batter and break it up. Add the remains of flour and baking powder sifted together (Section 3), and half mix, adding the fruit last, then finish the mixing. This mixture must be **VERY** soft, and care must be taken not to over-mix or toughen by beating. Just mix gently together. Divide into two well-greased tins, and bake in a nice hot oven.

ALL MEASUREMENTS ARE LEVEL.

DOUGH CAKES.

Sponge the following:—

$\frac{1}{2}$ pint warmed skimmed milk.	1 oz. sugar.
4 oz. flour.	2 oz. yeast.

METHOD: When the sponge has risen and dropped rub 6 oz. **Snowdrift** into the flour, then add to sponge and mix into a nice dough with the following:—

6 oz. sugar.	$1\frac{1}{4}$ lb. currants.
4 oz. peel.	Pinch of salt.

Set away to rise for $1\frac{1}{2}$ hours, then work over again, stand half-an-hour, mould into loaves, set to rise slowly, and bake in a nice hot oven.

FIG CAKES.

9 oz. flour.	$\frac{1}{2}$ gill milk.
7 oz. sugar.	2 oz. figs, cut small.
4 oz. Snowdrift.	1 small teaspoonful of
2 eggs.	baking powder.

A pinch of salt.

METHOD: Cream **Snowdrift** and sugar together, add eggs one at a time, then flour, baking powder, salt, and figs. Mix with milk. Divide into two round cake tins, greased and well lined with paper. Bake in a moderate oven.

LEMON CHEESE.

$\frac{1}{4}$ lb. Snowdrift.	1 lb. sugar.	5 eggs.
The juice and rind of 3 lemons. Pinch of salt.		

METHOD: Put the **Snowdrift**, sugar and lemon juice into a jar, then stand the jar in a pan of boiling water. When sugar has melted, add eggs (well beaten), and cook gently for 1 hour.

ALL MEASUREMENTS ARE LEVEL.

INVALID TOFFEE.

1 lb. Demerara sugar. 1 lemon rind.
3 oz. Snowdrift. Essence of lemon.
3 tablespoons of water.

MINCEMEAT.

1½ lb. currants. 2 lb. apples.
½ lb. peel. The juice and rind of 1
10 oz. sugar. lemon.
½ lb. sultanas. 1 teaspoonful of brandy.
6 oz. bread crumbs. 6 oz. of Snowdrift.
Spices. 1 pinch of salt.

METHOD: Cream the **Snowdrift** with the bread crumbs then mix all together.

CHEESE STRAWS.

¼ lb. flour. 2 oz. Snowdrift.
2 oz. cheese (grated). 1 yolk of egg.
Pepper and salt. Water.

Sift flour, salt, and pepper together. Mix in **Snowdrift** lightly with tips of fingers, then add grated cheese; lastly, the water. Do not handle much. Roll out thin, stamp out rounds about 1½ inches wide with cutter. Cut out centre with smaller cutter, leaving a ring. Make up remainder of dough into strips ½ inch wide, 5 inches long. Bake in a quick oven. When baked, pass two or three strips through each ring.

JAM SANDWICH.

3 oz. sugar. ½ teaspoon baking powder.
3 oz. flour. ½ oz. melted Snowdrift.
2 eggs. Pinch of salt.

METHOD: Beat eggs and sugar well together, lightly fold in the flour; lastly, add the melted **Snowdrift** and a little essence, if liked. Do not beat when adding the **Snowdrift**.

ALL MEASUREMENTS ARE LEVEL.

SWISS ROLL.

8 oz. flour.	$\frac{1}{2}$ oz. baking powder.
4 oz. sugar.	$\frac{1}{4}$ pint milk.
2 eggs.	2 oz. Snowdrift.
$\frac{1}{2}$ teaspoonful salt.	

METHOD: Whisk the eggs and sugar together, then add the milk. Sift the flour and baking powder into the bowl, and make into a nice smooth batter. Add the **Snowdrift** last (melted, but not hot). Grease two baking sheets, and spread the mixture very thinly over. Bake in a hot oven. Do not allow them to get dry. When baked, turn out on a sheet of paper dusted with sugar, spread with hot jam, and roll quickly.

MILK BREAD TWIST.

2 lb. flour.	$\frac{1}{4}$ pint milk.
$\frac{1}{2}$ oz. salt.	Water.
$\frac{1}{2}$ oz. yeast.	1 small teaspoon sugar.
1 oz. Snowdrift.	

METHOD: Rub **Snowdrift** in the flour, put in the yeast, and make a bay; sponge a little of the flour with the warmed milk and part of the water. Set away in a warm place to rise, keeping the bowl well covered for about $\frac{1}{4}$ hour, and then knead up well with a little more warm water. Stand for $\frac{3}{4}$ hour in a warm place, roll out pieces of dough about 2 oz. weight into strips about 9 inches long, and plait them together. Set aside on a greased baking sheet to prove for about 10 minutes. Bake in warm oven, and brush with **Snowdrift** while hot.

Total amount of water required in addition to the milk is about $\frac{3}{4}$ of a pint.

ALL MEASUREMENTS ARE LEVEL.

CURRENT TEA CAKES.

1 lb. flour.	2 oz. sugar.
2 oz. currants.	1 oz. raisins.
$\frac{1}{2}$ oz. yeast.	$\frac{1}{4}$ oz. salt.
1 oz. peel.	2 oz. Snowdrift.
Teacupful milk.	Teacupful hot water.

Rub **Snowdrift** in the flour. Put in the yeast and make a bay. Sponge a little of the flour with the warm milk and part of the water. Set away in a warm place to rise, keeping the bowl well covered. After the sponge has dropped, add remainder of dry ingredients, then the water. Just lightly mix (do not knead it heavy), stand in warm place half-an-hour, give another little mix to the dough, stand aside quarter-of-an-hour. It is then ready to work off.

SAUTEING AND FRYING.

SAUTEING is cooking in a small amount of fat. This process is commonly known as frying. Food so cooked is very difficult to digest, because it is impossible to prevent the fat from penetrating and soaking the food. Furthermore, when only a thin coating of fat is spread over the bottom of the pan, the fat is either burned or wasted.

Frying is cooking by immersion in deep, hot fat. Food properly cooked by this process is wholesome and digestible, and has a distinctive, delicious flavour. The ideal fat for frying is one which can be maintained for a long time at a high temperature WITHOUT SMOKING OR BURNING.

If the fat which you use cannot be heated to frying point WITHOUT SMOKING, discard it; it

ALL MEASUREMENTS ARE LEVEL.

may be good for other purposes, but it is a poor frying medium—for example, hog lard.

Only vegetable fats can be heated to frying point without smoking. Of these, olive oil and **Snowdrift** alone are on the market in appreciable amounts.

The cost of olive oil places it beyond the consideration of the majority of housekeepers; but **Snowdrift** meets the housekeeper's needs both in merit and in cost. It can be heated without smoking to the highest temperature required for frying, and will still have a margin of 100° to spare before it breaks or smokes.

TEST FOR SNOWDRIFT FRYING TEMPERATURE :

For uncooked articles, doughnuts, etc., **Snowdrift** should be hot enough to brown a bit of bread in 40 seconds.

For cooked articles, croquettes, etc., **Snowdrift** should be hot enough to brown bread in 20 seconds.

TO PREVENT FOOD ABSORBING FAT :—

Have fat hot enough to answer test.

Do not put too many articles in at once.

Do not have mixture too rich.

Do not use too much baking powder.

Have an unbroken coating of egg and crumbs on croquettes.

CARE AFTER FRYING :—

Hold frying basket over the hot fat until it is well drained.

Place fried articles on unglazed paper.

Do not pile articles until they are cold.

ALL MEASUREMENTS ARE LEVEL.

TO PREPARE BREADCRUMBS.

Dry pieces of bread thoroughly either in the open air or in a slow oven. Crush them fine and even with a rolling pin, or run them through a food chopper. If two grades are desired, sift them, keeping the finer crumbs in one jar and the coarser in another.

HOW TO EGG AND CRUMB CROQUETTES.

Break an egg on a plate, beat slightly with a fork, and add 1 tablespoonful of water. Place a fork and tablespoon in this mixture.

Fill another plate with crumbs.

Roll the croquette in crumbs to dry it. Place it upon the fork and dip the egg over it with the spoon, carefully covering every part.

Drain and slip from the fork into the crumbs. Cover croquette well with crumbs before handling it.

Be careful not to get the fork and spoon into the crumbs.

SALMON CUTLETS.

To 2 cups of salmon which has been freed from skin and bone and minced, add 1 cup thick white sauce (page 19). Season with salt, pepper, and a little lemon juice. When cool form in the shape of cutlets, crumb, egg and crumb, and insert a piece of macaroni in the small end of cutlet to suggest the bone. Fry to a golden brown in deep **Snowdrift**.

ALL MEASUREMENTS ARE LEVEL.

PROPORTIONS FOR WHITE SAUCE.

	Thick.	Medium.	Thin.
Snowdrift	2 t'bl'sp'ns	1½ t'bl'sp'ns	1 t'bl'sp'n
Flour	4 t'bl'sp'ns	2 t'bl'sp'ns	1 t'bl'sp'n
Salt	½ teaspoon	½ teaspoon	½ teaspoon
Milk	1 cup	1 cup	1 cup.
Pepper	Speck	Speck	Speck

Melt the **Snowdrift**, add flour, salt, and pepper, stir well, and cook 3 minutes. Remove from the fire, add the milk or cream slowly, stirring thoroughly, and then cook until creamy.

QUEEN FRITTERS.

3 tablespoons Snowdrift. ½ cup flour.
 ½ cup boiling water. 2 eggs.
 ¼ teaspoon salt.

Melt **Snowdrift** in saucepan, add the water. When boiling, drop in all the dry flour. Stir constantly, and cook 3 minutes. Remove from fire, add the unbeaten eggs one at a time, beating the mixture thoroughly, after adding each egg. Drop the mixture by spoonfuls into hot **Snowdrift** and fry until well puffed and browned. Drain. Make an opening in each fritter, and fill with cornflour cream, chocolate cream, or jelly. Dust with powdered sugar.

When filled with jelly, this is a delicious entrée to serve with baked chicken or turkey.

KATE'S PUFFED EGGS.

Have hot **Snowdrift** an inch or more in depth. Carefully break required number of eggs in a bowl, season well with salt and pepper. Hold edge of bowl close to the **Snowdrift** and slip in the eggs. They will puff up

ALL MEASUREMENTS ARE LEVEL.

immediately. When brown on the bottom, turn the eggs and brown the other side. Lift the eggs with a skimmer, and let them drain before sliding upon a platter.

A frying basket may be used by setting it upon the bottom of the skillet and proceeding exactly as above, except that the eggs are taken up by merely lifting the basket.

HALIBUT STEAK.

Wash and dry steak on a towel. Sprinkle with lemon juice, salt, and pepper. Let stand 20 minutes, then crumb, egg and crumb, and fry in deep **Snowdrift**.

FRIED CHICKEN.

Clean and cut chicken in pieces, sprinkle with salt and pepper. Have frying pan half full of hot **Snowdrift**. Lay the pieces in and fry a golden brown, turning once. Cover and cook slowly.

CHICKEN PASTIES.

To 4 cups cold chopped chicken and 1 cup chopped mushrooms, add $1\frac{1}{2}$ cups medium white sauce (see page 19), 2 well-beaten yolks of eggs, 1 teaspoon onion juice, 1 teaspoon minced parsley, salt and pepper to taste.

When cold, shape into crescents. Crumb, egg and crumb. Fry in deep **Snowdrift**.

DOUGH NUTS.

$1\frac{1}{2}$ oz. Snowdrift.	2 oz. flour.
$\frac{1}{2}$ oz. yeast.	1 oz. sugar.
$\frac{1}{4}$ pint of milk.	

ALL MEASUREMENTS ARE LEVEL.

METHOD: Sponge the ingredients together, let it stand for half-an-hour, then add 10 oz. of flour, 2 oz. of sugar, and 1 egg. Make into a nice dough, stand half-an-hour. Form into balls, pin out, and put a spot of jam in centre. Fold together again to form a ball, and set aside on a floured baking sheet for another half-an-hour, then fry them in hot **Snowdrift** until a golden-brown colour. After, roll them in castor sugar.

APPLE FRITTERS.

2 eggs (the yolk only of one).

Teacupful of milk.

4 tablespoonfuls of flour.

1 egg (white).

METHOD: Mix all ingredients together as for Yorkshire Pudding. Whisk the white of an egg to a stiff froth, and lightly fold into the batter. Cut some medium sized apples into rings, and drop in batter, then into hot **Snowdrift**. When a nice brown, dust over with castor sugar.

CHEESE BALLS.

1 cup grated cheese.

1 white of egg.

1 teaspoon flour.

$\frac{1}{2}$ teaspoon salt.

Speck of pepper.

Mix seasoning and flour with grated cheese, then beat into the stiffly beaten white of egg. Fry in deep, hot **Snowdrift**.

ALL MEASUREMENTS ARE LEVEL.

SALTED ALMONDS.

Cover $\frac{1}{2}$ lb. almonds with boiling water, let stand 5 minutes or until skins slip off easily. Remove the skins, place the nuts in a shallow pan under the broiling flame or in a hot oven. Let them become a delicate brown, stirring frequently so that all will brown evenly. When brown, add $\frac{1}{2}$ tablespoon **Snowdrift** and plenty of salt, stirring the nuts thoroughly.

PUDDINGS.

The foundation of most boiled puddings consists of flour and suet. In the following recipes **Snowdrift** is used in place of suet, and, as will be found, possesses many advantages. **Snowdrift** is cheaper than suet, there's no waste in it, and it is rubbed in in a quarter the time suet takes to chop. Puddings made with **Snowdrift** are light, of good appearance, and are delightful to eat. They are easily digested, do not leave any taste of fattiness in the mouth, and are beautifully light when cold.

The simplest kinds of puddings are those known as "milk puddings." They are easily and cheaply made with separated milk, if a little **Snowdrift** is added to make up the deficiency of the cream.

ALL MEASUREMENTS ARE LEVEL.

GOLDEN PUDDING.

$\frac{1}{2}$ lb. flour.
 $2\frac{1}{2}$ oz. Snowdrift.
1 oz. peel.
1 teaspoonful carbonate soda.
1 teaspoonful ground ginger.
The grated rind of half a lemon.
6 dessertspoons of golden syrup.
Teacupful milk. Pinch of salt.

METHOD: Rub **Snowdrift** into flour. Put in all dry ingredients; and lastly, the syrup and milk. Steam for one hour or longer.

MARMALADE PUDDING.

6 oz. flour. 4 oz. marmalade.
6 oz. bread crumbs. 2 eggs.
4 oz. Snowdrift. Pinch of salt.
 $\frac{1}{2}$ teaspoon baking powder.

METHOD: Rub **Snowdrift** into flour, add salt, bread crumbs, and baking powder. Mix the beaten eggs with the marmalade; add to dry ingredients. Use a little milk if too dry. Mix thoroughly. Put into a greased basin, boil $2\frac{1}{2}$ hours. Serve with sweet sauce.

COTTAGE PUDDING.

$\frac{1}{2}$ lb. flour. 3 oz. sugar.
 $\frac{1}{4}$ lb. Snowdrift. 1 egg.

METHOD: Cut **Snowdrift** into flour, mix with egg, and steam for 1 hour.

ALL MEASUREMENTS ARE LEVEL.

BOILED FIG PUDDING.

6 oz. chopped figs. A little milk.

4 oz. sugar. 4 oz. bread crumbs.

4 oz. Snowdrift 1 teaspoonful baking powder.

METHOD: Mix all dry ingredients together with **Snowdrift**, moisten with milk, pour into a well-greased basin. Cover with greased paper. Steam for 2 or $2\frac{1}{2}$ hours.

LEMON PUDDING.

Beat yolks of 2 eggs and mix with 4 oz. crumbs, 3 oz. sugar, lemon juice, and $\frac{1}{2}$ pint milk. Stir together. Line a dish with Short Pastry No. 1, pour mixture in, bake in quick oven $\frac{1}{2}$ hour. Beat whites of egg stiff, put on pudding, and dust with sugar, and bake again a few minutes.

CHRISTMAS PUDDING.

$1\frac{1}{2}$ oz. Snowdrift $\frac{1}{2}$ teaspoon carbonate of soda.

3 oz. sugar. Nearly teacupful milk.

3 oz. currants. Rind of half a lemon.

3 oz. raisins. Pinch of salt.

1 oz. peel. $\frac{3}{4}$ pint bread crumbs.

1 egg. 2 tablespoonfuls flour.

METHOD: Rub the **Snowdrift** into the flour and bread crumbs, add remainder of dry ingredients, then the egg and milk. Give a good stirring. Pour mixture into well-greased basin. Boil for 4 hours.

ALL MEASUREMENTS ARE LEVEL.



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